



## INGREDIENTS

2 PERSON | 4 PERSON



**12 oz | 24 oz**  
Potatoes\*



**1 | 2**  
Yellow Onion



**¼ oz | ½ oz**  
Chives



**1 | 2**  
Apple



**82 g | 82 g**  
Tempura  
Batter Mix  
Contains: Eggs, Milk, Wheat



**3 TBSP | 6 TBSP**  
Sour Cream  
Contains: Milk



**2 | 4**  
Cranberry Jam



**2 | 4**  
Chicken Stock  
Concentrates



**1 tsp | 1 tsp**  
Dried Thyme



**5 tsp | 10 tsp**  
Red Wine  
Vinegar



**2 tsp | 4 tsp**  
Dijon Mustard



**10 oz | 20 oz**  
Chicken Cutlets



**2 oz | 4 oz**  
Mixed Greens



**½ Cup | 1 Cup**  
White Cheddar  
Cheese  
Contains: Milk



**½ oz | 1 oz**  
Pecans  
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO CRANBERRY JAM

This sweet, tart, and fruity spread stars  
in a succulent sauce.

# CRANBERRY-THYME ROASTED CHICKEN

with Potato Pancakes, Harvest Salad & Chive Sour Cream

PREMIUM PICKS



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1070



# HELLO FRESH

## MAIN SQUEEZE

Squeezing all excess moisture out of the potatoes in step 2 ensures crispy pancakes with less splattering. Win-win!

## BUST OUT

- Box grater
- Large bowl
- Medium bowl
- Paper towels
- 2 Small bowls
- Large pan
- Plastic wrap
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (**2 TBSP | 4 TBSP**)
- Sugar (**1 tsp | 2 tsp**)
- Cooking oil (**1 tsp + more for frying**)
- Butter (**1 TBSP | 2 TBSP**)  
Contains: Milk

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\*Chicken is fully cooked when internal temperature reaches 165°.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Grate **potatoes** on the largest holes of a box grater. Halve and peel **onion**; grate on the largest holes of a box grater until you have  $\frac{1}{4}$  cup ( $\frac{1}{2}$  cup for 4 servings). **(Save remaining onion for another use.)** Finely chop **chives**. Halve, core, and thinly slice **apple**.



### 2 MAKE POTATO MIXTURE

- Place **potatoes** and **grated onion** in the center of a clean kitchen towel; gather into a tight bundle and wring over the sink to remove excess moisture.
- In a medium bowl (**large bowl for 4 servings**), combine grated potato mixture,  $\frac{1}{2}$  cup water ( $\frac{1}{2}$  cup for 4),  $\frac{1}{4}$  cup **tempura batter mix** ( $\frac{1}{2}$  cup for 4), a **big pinch of salt**, and **pepper**. **TIP:** Potato mixture should be sticky and adhere to itself when pressed together—if too dry, add water 1 tsp at a time; if too wet, add tempura batter mix 1 tsp at a time.



### 4 COOK CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over high heat. Once oil is hot, add chicken and sear on one side until golden brown on bottom, 2-3 minutes.
- Turn off heat; transfer chicken, seared sides up, to a baking sheet. Roast on top rack until cooked through, 12-18 minutes. Wash out pan.



### 5 COOK POTATO PANCAKES

- While chicken roasts, heat a  $\frac{1}{2}$ -inch layer of **oil** in same pan over medium-high heat. Once oil is hot enough that a **drop of potato mixture** sizzles when added to the pan, carefully add heaping **1 TBSP scoops of potato mixture** to pan; press down lightly with the back of a spoon to form  $\frac{1}{4}$ -inch-thick pancakes. Cook until golden brown, 2-3 minutes per side. **TIP:** **Don't crowd the pan! You may need to work in batches.** Lower heat to medium if browning too quickly.
- Transfer **potato pancakes** to a paper-towel-lined plate. Season immediately with **salt**.



### 3 MAKE SAUCES & DRESSING

- In a small bowl, combine **sour cream** and **half the chives**.
- In a separate small microwave-safe bowl, combine **jam**, **stock concentrates**,  $\frac{1}{4}$  tsp **thyme**, **2 tsp vinegar**, and **1 tsp water**. **(For 4 servings, use  $\frac{1}{2}$  tsp thyme, 4 tsp vinegar, and 2 tsp water.)** Microwave for 45 seconds until warmed through. Stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Season **cranberry sauce** with **salt** and **pepper**. Cover bowl with plastic wrap to keep warm.
- In a large bowl, combine **mustard**, remaining vinegar, **2 TBSP olive oil** (**4 TBSP for 4**), and **1 tsp sugar** (**2 tsp for 4**). Season **dressing** with **salt** and **pepper**.



### 6 ASSEMBLE SALAD & SERVE

- Add **mixed greens**, **apple**, **cheddar**, and **pecans** to bowl with **dressing**. Toss to coat; taste and season with **salt** and **pepper**.
- Reheat **cranberry sauce** in microwave for 10-15 seconds if necessary.
- Slice **chicken** crosswise.
- Divide chicken, **potato pancakes**, and **salad** between plates. Spoon cranberry sauce over chicken; sprinkle chicken and potato pancakes with **remaining chives**. Serve with **chive sour cream** on the side for dipping.